

Recipe Name: Steak Salad with Nectarines, Radicchio, and Blue Cheese
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Recipe Categories: Soups & Salads

Ingredients:

- 12 oz petite sirloin filets
- 8 1/2 tsp. extra-virgin olive oil, divided
- 1/2 tsp. kosher salt, divided
- Cooking spray
- 2 tsp. white wine vinegar
- 1 tsp. honey
- 3 C. torn Boston lettuce leaves (about 1 head)
- 1 (12-ounce) radicchio head, cut into 1-inch pieces
- 2 nectarines, each cut into 8 wedges
- 2.5 oz. crumbled blue cheese (about 1/2 C.)

Directions:

1. Preheat a grill or grill pan over medium-high heat.
2. Coat the steak with 1 teaspoon oil. Sprinkle with 1/8 teaspoon salt. Add steak to grill rack or pan coated with cooking spray; grill steak 3 minutes on each side or until desired degree of doneness. Remove from heat; let stand 8 minutes. Cut steak diagonally across the grain into thin slices; sprinkle with 1/8 teaspoon salt.
3. While steak rests, combine vinegar, honey, remaining 1/4 teaspoon salt, and remaining 2 1/2 tablespoons oil in a large bowl, stirring with a whisk. Add lettuce and radicchio; toss to coat. Add nectarines; sprinkle with cheese. Serve steak over salad.